

One Block West Wine List

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This is My Wine List

This is a very personal wine list. I have selected each of these wines myself. To get on this list, a wine must first be a solid representative of its kind. And, it must work well with my food and be a good value for your money. Finally, I want to showcase our local Virginia wines.

I invite you to browse this list and above all, please ask questions. We're here to help you find a great wine.

I'm working on the food pairing notes. I think it's a lot more helpful to tell you that I like a Grenache with grilled skirt steak rather than to tell you that it has a bouquet of leather, tar, beef fat, white pepper, Szechuan peppercorns, and fairy dust. ☺

Ed Matthews
Chef/Owner/Sommelier/Janitor

Key to Ratings

CG	Connoisseur's Guide
IWC	International Wine Cellar
IWR	International Wine Review
JR	Jancis Robinson
WA	Wine Advocate
WE	Wine Enthusiast
WN	Wine News
WRO	Wine Review Online
WS	Wine Spectator

A note about ratings: I don't buy wine based on ratings; I buy on taste. Just because this list shows no ratings, doesn't mean the wine hasn't been rated: it merely means that I haven't gotten around to reading the review yet. This, like all wine lists, is a work in progress.

Sparkling Wines

France

Dom Pérignon **Champagne** Brut 1998, \$225 IWC: 93, WA: 92, WE: 95

Consistently the best Champagne in the world; I would pour this as an aperitif and not try to pair it with food

Trouillard **Champagne** Brut NV, \$60 IWC: 88

My home Champagne for 15 years, as solid as any on the market; pairs well with most food except red meat

Veuve Clicquot **Champagne** Brut NV, \$85

Round and warm in the inimitable Clicquot style; pairs well with most food except red meat

Wolfberger **Crémant d'Alsace** Brut Rosé NV, \$33/\$11

Strawberries and cherries in the glass, spectacular dry Pinot Noir; appetizers, salads, spicy food, fruit desserts

Italy

Adami **Prosecco** Brut NV, \$32/\$11

Joy in a glass! Light, fruity and unpretentious; great aperitif wine, salads, spicy food, most appetizers

Spain

Castillo Perelada **Cava** Brut Reserva NV, \$28/\$9

We poured this at our staff Christmas party; solid, lemony, refreshing Cava; salads, seafoods, poultry

White Wines

France

- Jean-Claude Bessin **Chablis Grand Cru** Valmur 2001, \$60
Crisp and mineral, has seen no oak; shellfish; almost any seafood
- Hugues Beaulieu **Picpoul de Pinet**, Coteaux de Languedoc 2007, \$28/\$7 WA: 87
Light and fruity; excellent aperitif wine; salads; seafood; moderately spicy foods
- Wolfberger **Pinot Blanc** Alsace 2006, \$28/\$7
Lovely, pale, fruity, hints of peach; excellent with Mini Thai Crab Cakes, smoked duck, gravlax, salads
- Chavy-Chouet **Puligny-Montrachet** Hameau de Blagny WA: 89
1^{er} Cru Vielle Vigne 1999, \$75
I have a special fondness for Blagny at the top of the hill above Puligny; crab, lobster, seafood with cream
- Domaine de la Croix Senaillet, **Saint-Véran** (Mâconnais) 2006, \$31/\$8
100% stainless Chardonnay, crisp with round middle; seafood, cream sauces, shellfish, poultry
- Jean Reverdy **Sancerre** 2006, \$39/\$10 WA: 87, WRO: 89
Classic Sancerre, lemony and mineral, rich finish; oysters, shellfish, goat cheese, lemony dishes, seafood

Germany

- Karl Erbes **Riesling** Kabinett, Ürziger Würzgarten, Mosel-Saar-Ruwer 2007, \$39/\$10
Typical Mosel, melons, tropical fruit, nice acid; spicy dishes, ham, smoked dishes, almost anything but red meat
- Schumann-Nägler **Riesling** Kabinett, Johannisberger Erntebinger, WS: 87
Rheingau 2006, \$39/\$10
Classic Rheingau, apples, mineral, very rich; spicy dishes, ham, smoked dishes, almost anything but red meat

Italy

- La Slina **Gavi** 2006, \$30/\$8
Crisp, lemony, with herbal notes; grilled poultry; shrimp; shellfish; grilled white fish; squid
- Di Lenardo **Pinot Grigio** 2007, \$28/\$7
Extremely clean, light, unmistakably Pinot Grigio; great aperitif wine, appetizers, salads, light seafood dishes

New Zealand

- West Brook **Sauvignon Blanc**, Marlborough 2006, \$30/\$8
Very crisp, grapefruity and tropical, typical Marlborough SB; salmon; seafood; shellfish

Spain

- Feffiñanes **Albariño**, Rias Baixas 2006, \$35/\$9 IWC: 90, IWR: 88, WA: 89, WE: 90
Crisp and lemony; shellfish; white fish; pairs well with lemon

United States

- Mason Cellars **Sauvignon Blanc**, Napa 2004, \$37/\$9 WA: 89
Always ripe, rich, with mellow grapefruit notes; shellfish, grilled white fish; dishes containing citrus
- Waterbrook **Chardonnay**, Columbia Valley 2006, \$28/\$7 WS: 89
Wine Spectator Best Value, June 2008; buttery with moderate oak; grilled fish; poultry; cream sauces

Virginia

Linden **Chardonnay** "Hardscrabble," Virginia 2005 \$44/\$11

Burgundian in style; balanced oak and acid; roasted poultry; cream sauces; salmon

White Hall **Pinot Gris**, Virginia 2006, \$30/\$8

Rich, ripe full bodied; white fish; crab cakes

Linden **Sauvignon Blanc** "Avenius," Virginia 2007, \$42/\$11

The Avenius vineyard produces laser sharp SB in the Loire style; shellfish; white fish; oily fish; goat cheese

Linden **Seyval Blanc**, Virginia 2006, \$35/\$9

Similar to a Sauvignon Blanc; very crisp; outstanding food wine; shellfish; white fish; oily fish

White Hall **Viognier**, Monticello 2007, \$30/\$8

This is Virginia's white grape, ripe, mouth filling with peach notes; salads, light seafood, fruit, appetizers

Red Wines

Australia & New Zealand

- West Brook **Pinot Noir**, Blue Ridge Reserve, Marlborough 2006, \$39/\$10 IWR: 93
Fruit forward in the modern style; Crowd Pleaser; tuna, grilled fish, red meat, almost any food
- Thorn-Clarke **Shiraz**, Shottfire Ridge, Barossa 2007, \$40/\$10 WA: 92, WS: 91
#57 of 100 of Wine Spectator's Top Wines of 2007; duck, wild boar, quail, smoked meat, ham
- Thorn-Clarke **Shiraz**, "William Randell," Barossa 2004, \$72 IWC: 92, WA: 92, WS: 91
Wow! Like an amazing Cab: cedar, mint and black pepper; game, lamb, pork, smoked meat, any red meat

France-Beaujolais

- Domaine Diochon **Beaujolais Moulin-à-Vent** Vieilles Vignes 2006, \$43

France-Bordeaux

- Château Léoville Barton, **Saint-Julien** 2001, \$120 IWC: 90, WA: 92, WS: 92

France-Burgundy

- Domaine Château de Chorey **Bourgogne** Vieilles Vignes 2006, \$49
- Geantet-Pansiot **Gevrey Chambertin** 2004, \$83
- Geantet-Pansiot **Marsannay** "Champs Perdrix" 2004, \$70
Typical rustic Bourgogne, cherry, tobacco with a touch of funk; game birds, shad roe, wild boar, red meat
- Maurice Ecard **Savigny-lès-Beaune** 2000, \$50

France-Rhône

- Domaine Grand Veneur **Châteauneuf du Pape** 2006, \$66
- Vieux Télégraphe **Châteauneuf du Pape** "La Crau" 2005, \$102 IWC: 93-96, WA: 95
- Joël Champet **Côte-Rôtie** "La Viallière" 2005, \$95
- Domaine de la Mordorée **Côtes-du-Rhône** 2005, \$28/\$7
- Domaine du Colombier **Crozes-Hermitage** 2005, \$44 JR: 16.5/20
- Domaine du Colombier **Hermitage** 2003, \$90 WE: 90
- Domaine du Monteillet **Saint-Joseph** "Cuvée du Papy" 2005, \$65 IWC: 90, WA: 90
- Alain Jaume **Vaqueyras** "Grande Garrigue" 2003, \$35/\$9

Italy-Piedmont

- Gaja **Barbaresco** 2004, \$300 IWC: 92, WA: 93, WS: 95
- Vietti **Barbera d'Alba** "Tre Vigne" 2005, \$50 WN: 90, WS: 90
- Vietti **Barbera d'Alba** "Scarrone" Vigna Vecchia 2005, \$135 WS: 92
- Vietti **Barolo** "Castiglione" 2001, \$90
- Sylla Sebaste **Barolo** 2000, \$80
- Orsolani **Carema** (Nebbiolo) "Le Tabbie" 2003, \$54

Italy-Tuscany

- Tenuta Vitanza **Brunello di Montalcino** 2001, \$104 IWC: 89, WA: 90, WS: 93
- Poppiano **Chianti Colli Fiorentini** "Il Cortile" 2006, \$30/\$8

Poppiano **Sangiovese** "Tosco Forte" 2005, \$39/\$10 WS: 87
Poppiano **Syrah di Toscana** 2005, \$39/\$10

Italy-Veneto

Corte Lenguin **Amarone della Valpolicella** "Coeta" 2001, \$95
Deep, sweet, dark fruit; wild boar, pork, duck with fruit sauces

South America

Cousiño-Macul **Cabernet Sauvignon** "Antiguas Reservas," Maipo Valley, Chile 2006,
\$35/\$9
Maipo **Malbec**, Mendoza, Argentina 2007, \$28/\$7 WA: 89, WS: 88
Huge wine, deep purple, plummy fruits; grilled steak, game, roasted meats

Spain

Tres Ojos Old Vines **Garnacha**, Calatayud 2006, \$28/\$7 IWR: 90
Finca La Emperatriz **Rioja** Crianza 2003, \$35
Light bodied, lightly oaked, orange peel notes; mixed grill, pork, grilled game birds
Finca Sobreño Crianza (Tempranillo), **Toro** 2004, \$28/\$7 WA: 90, IWR: 87

United States-California

Livingston Moffet **Cabernet Sauvignon** "Stanley's Selection" Napa 2001, \$52
Joseph Phelps Insignia 2002 (**Cab-Merlot**), Napa 2002, \$325 CG: 96, IWC: 95
Wine Spectator's 2005 Wine of the Year WA: 96, WS: 96
Opus One, Napa 2003, \$300
Storrs **Merlot**, San Ysidro 2003, \$35/\$9
39 Degrees **Petite Sirah**, Lake County 2005, \$33
Buena Vista **Pinot Noir**, Carneros 2005, \$44
Bright cherry flavors, restrained almost feminine Burgundian style; pairs with everything! Grilled tuna
Dashe Cellars **Zinfandel**, Dry Creek 2006, \$50

United States-Oregon

Patton Valley **Pinot Noir**, Willamette Valley 2005, \$69 WS: 91
2008 Wine & Spirits magazine's "most popular Pinot Noirs"
Cristom **Syrah**, Willamette Valley 2004, \$53

Virginia-Blends

Barboursville **Octagon IV**, Virginia 2000, \$95
Barboursville **Octagon V**, Virginia 2001, \$90
Barboursville **Octagon VI**, Virginia 2002, \$85
Barboursville **Octagon VII**, Virginia 2004, \$80
Hillsborough **Ruby**, Virginia 2005, \$39
Tannat and Petit Verdot; firm tannins, black fruit and chocolate; bison, lamb, beef, venison, and elk
Linden **Claret**, Virginia 2004, \$40/\$10
Linden **Red** "Hardscrabble," Virginia 2004, \$39 half bottle
Linden **Red** "Hardscrabble," Virginia 2005, \$55

Virginia-Cabernet Franc

Fabbioli Cellars **Cabernet Franc**, Virginia 2007, \$35/\$9

Veritas **Cabernet Franc**, Monticello 2006, \$31/\$8

White Hall **Cabernet Franc**, Monticello 2006, \$29/\$7

Virginia-Other Red Varietals

Barboursville **Barbera** Reserve, Virginia 2006, \$44

Fabbioli Cellars **Chambourcin**, Virginia 2007, \$30/\$8

Chambourcin does well in Virginia; full-bodied fruity red; sweeter meats such as duck, pork, and wild boar

White Hall **Merlot**, Monticello 2006, \$30/\$8

Barboursville **Nebbiolo** Reserve, Virginia 2004, \$53

Chrysalis **Norton**, Virginia 2004, \$33/\$8

Linden **Petit Verdot**, Virginia 2005, \$55

White Hall **Petit Verdot**, Monticello 2006, \$32/\$8

Dessert Wines (by the glass only)

France

Château Suau **Cadillac** 2005, \$9

Italy

Di Lenardo Late Harvest **Verduzzo** 2005, \$7

Poppiano **Vin Santo** 1998, \$6

Virginia

Chrysalis **Petit Manseng** Virginia 2004, \$9

Fabbioli Cellars **Raspberry Merlot** Virginia 2006, \$10

Linden Late Harvest (**Vidal**) Virginia 2004, \$9

Rockbridge **V d'Or** (Eiswein) Virginia 2006, \$9

Veritas Kenmar (**Traminette**) Monticello 2005, \$15

White Hall **Soliterre** (Eiswein) Virginia 2006, \$8

Port (by the glass only)

Graham's 6 Grapes **Ruby** NV, \$5

Ferreira **Late Bottled Vintage** 2000, \$6

Romariz **10-year old Tawny** NV, \$5

Warre's Otima **10-year old Tawny** NV, \$5

Graham's **20-year old Tawny** NV, \$11

Madeira (by the glass only)

Blandy's **Verdehlo** 5-year NV, \$6

Broadbent Colheita 1996, \$10

Sherry (by the glass only)

Lustau **Manzanilla** Papirusa NV, \$5

Lustau **Amontillado** Escuadrilla NV, \$5

Lustau **Oloroso** Don Nuño NV, \$6

Lustau **Palo Cortado** Peninsula NV, \$5

Lustau **Cream** East India Solera NV, \$6